

CopyCat Hooters Buffalo Shrimp

Ingredients

1 pound of shrimp, peeled and deveined
1 cup of flour
1 tsp of smoked paprika
1 tsp of garlic powder
1 tsp of onion powder
1/2 tsp of cayenne pepper
1/2 tsp of salt
2 cups of vegetable oil
1/2 cup of hot sauce
2 tbsp of unsalted butter
1 tbsp of honey
Blue cheese dressing and celery sticks for serving

Directions

In a bowl, mix the flour, smoked paprika, garlic powder, onion powder, cayenne pepper, and salt.

In a large saucepan, heat the vegetable oil over medium-high heat.

One by one, coat the shrimp in the flour mixture and fry them until golden brown and crispy, about 2-3 minutes.

In a small saucepan, melt the butter and mix in the hot sauce and honey.

Toss the fried shrimp in the hot sauce mixture until coated.

Serve with blue cheese dressing and celery sticks.